

# "Soup's On" And County Cooks Rally To Call; Fish Recipes For Next Week

"Soup's on" can be more than a slang expression, it can be a welcome invitation to a gastronomic experience that will go down in your memory book. It all depends on the soup. Suppose you try one of this week's prize winners.

But a delicious soup, hot or cold, is the perfect introduction to a meal and the simple little trick that makes it perfect is the seasoning. One of those subtle touches is cloves in black bean soup or a dash of file is practically a necessity in Creole gumbo. For a hot suppertime main

dish soup is again the answer. If you don't believe it try one of the prize winners below.

In a land that's known as a fishermen's paradise it behooves the fisherman's wife to know the finest way to serve the day's catch, so for next week we suggest hot fish dishes. From King mackerel to the lowly river cat, let's have your recipes for fish. Do you bake, broil or fry? What do you use as a garnish? Let's have a nice "Kettle of fish" for next week.

We are sorry that limited space prevents us from printing all of the entries this week as they were all tempting and in the judges' opinion this is the best collection of recipes we have had submitted both from a nutritive and an economic viewpoint.

## FIRST PRIZE BESS B. THRASH 427 Tucker Avenue Pascagoula, Miss.

**Old-Fashioned Bean Soup**  
28 cupful white beans (small or large)  
4 pints cold water  
4 oz. lean salt pork  
1/4 cup chopped celery  
1/2 carrot  
1 onion—chopped fine  
Soak beans for several hours in cold water; then drain and put them with pork over fire; wash and scald with boiling water; add to beans as soon as they (beans) boil, celery, carrots and onions; cover and cook until the beans are tender; strain the soup, season to taste with salt and serve with toasted bread. Soup may be served without being strained. Some folks prefer the beans whole in soup. A little beef extract and 1/2 cup cream is always an improvement for soup.

## SECOND PRIZE ELIZABETH DAVIS Gautier, Miss.

**Seafood Bisque**  
1 1/2 cups fresh shrimp, ground  
1 small green pepper, ground  
1 tablespoon onion, ground  
1 tablespoon celery, ground  
1 pint water  
1 1/2 pints milk  
1 cup tomato juice  
1 teaspoon salt  
1-8 teaspoon white pepper  
2 tablespoons butter, or margarine  
2 tablespoons corn starch  
1-8 teaspoon baking soda  
Grind shrimp, celery, green pepper and onion with finest grinder knife, add tomato juice and water, simmer fifteen minutes, set aside, thicken milk with corn starch, bring to boiling, add baking soda to milk, and mix with other ingredients, stirring

# Miss Gloria Grant Weds Henry B. Moore At OLV Church On Thursday

Miss Gloria Grant, daughter of Mr. and Mrs. John O. Grant, Jr., became the bride of Henry B. Moore, Jr., son of Mr. and Mrs. Henry B. Moore, in a double ring ceremony solemnized at Our Lady of Victories church in Pascagoula at 5:30 o'clock in the afternoon, Thursday, October 2.

The Reverend P. J. Carey, pastor of the church, performed the ceremony before the altar where lighted tapers in branched candelabra shed a soft glow on tall baskets of white gladioli, and palms.

Prior to the entry of the bridal party, Miss Joe Purdy, organist, and Miss Edwina Irving, soloist, presented a program of nuptial music with Miss Irving singing the "Lord's Prayer," and "Ave Maria." The traditional wedding marches were used for the processional and recessional.

The bridal party was preceded by the four groomsmen, W. C. Brondum, Herman Johnson and John O. Grant, III, brother of the bride, of Pascagoula, and N. J. Long, Jr., of New Orleans. The best man was Vincent Moore, brother of the groom.

Mrs. Vincent Moore, the matron of honor, wore a gown of gold taffeta with fitted bodice,

gently, do not boil again, add butter, salt and pepper. Serve with crisp crackers or toasted bread cubes, serves six. Fish, oysters or crab meat may be used instead of shrimp.

## THIRD PRIZE MRS. H. B. BUTLER Rt. 1, Ocean Springs Cream of Corn Soup

1 No. 2 can of corn (cream style)  
1 pint of boiling water  
1 pint milk  
1 slice onion—(more if desired)  
2 tablespoons butter  
2 tablespoons flour  
1 teaspoonful salt  
1/4 teaspoonful pepper  
1 tablespoonful chopped parsley or celery leaves  
Put corn, water and onion in boiler, cook till corn and onion are tender enough to put through sieve. Make a white sauce of butter, flour, salt, pepper and milk. Add corn pulp and parsley (or celery).

# Hurley P-TA Hears Interesting Talks By Committee Heads

The duties of each committee was the subject of several interesting talks at a meeting of the Hurley Parent-Teacher Association on Monday night with the chairman of each committee outlining the plans and duties of their group for the forthcoming year.

The program for the year will include the study of school improvements, getting and keeping eligible children in school, health, home and school beautification, and the grading and promotion of students.

Mrs. Edgar Baria was elected secretary and treasurer of the association, filling a vacancy resulting from the resignation of Mrs. Marvin Green. It was also voted at the meeting to adopt the constitution and by-laws of the National Congress of Parents and Teachers, making such changes as the local situation demands.

A quartet composed of Gavin Hamilton, Mr. and Mrs. W. L. Jones and the Rev. J. W. Courtney rendered two songs as an enjoyable part of the program.

## PRESBYTERIAN AUXILIARY CONFERENCE

A group conference of women's auxiliaries of Presbyterian churches of District One will be held at the Presbyterian church in Biloxi, Thursday, Oct. 16. It will be an all-day session.

Among those who will attend from the First Presbyterian church of Pascagoula is Mrs. Andrew Magruder who is one of the state officers.

Out-of-town guests were Mr. and Mrs. Charles Ankerson and children and Mr. and Mrs. Charles J. Ankerson of Mobile, Mr. and Mrs. N. J. Long, N. J. Long, Jr., Miss Nonie Quayle and Edward Sorangley and Eugene Kenny of New Orleans.

Following the reception, Mr. and Mrs. Moore left for a wedding trip to points in Florida. For traveling the bride wore a suit of burgundy with royal blue accessories and an orchid corsage.

## REALTY IN REALITY

Kansas City, Mo.—AP—A Kansas City real estate salesman tells of a sale that was killed by a dead dog.

His prospect was a dog lover interested in a property because it was in a quiet neighborhood where a lack of traffic seemed to assure a safe place for his favorite dogs. Several had been hit by motorists and he was anxious to move.

The salesman assured him that any occasional automobile maneuvering in the new neighborhood proceeded at a snail's pace.

"It's a deal," the prospect said. "Draw up the papers immediately."

The deal was off.

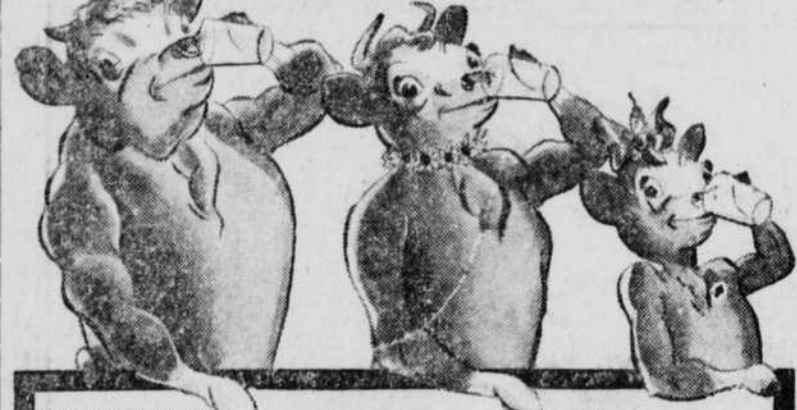
## RUBBLE MAKES MOUNTAINS

Berlin—AP—Berlin, which is built on a sandy plain as flat as a pancake, will have its hills as fast as Germans can pile up the rubbish from its bomb ruins.

In planning the Berlin of the future, park planners have decided that the city can best be cleared by making "mountains" of the debris and then planting them with grass, trees and bushes. The huge Nazi-built anti-aircraft towers scattered throughout Berlin which are being blasted to destroy their war potential will serve as a base for many of the hills.

The cause of diabete is unknown.

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**Specials For Thursday Afternoon, All Day Friday and Saturday, October 9, 10, 11.**

**SCOCO SHORTENING, 4 lbs. . . . . \$1.19**

**APPLE JELLY, Schimel or Motts, 17c**  
12 Oz. Tumbler

**RICE, Blue Herring, 3 lb. pkg. . . . . 57c**

**COFFEE, Chase and Sanborn or Maxwell House, 49c**  
Pound Can or Glass

**OLEO** Mayflower, 35c  
Pound

**FLOUR** Ballard's, \$2.19  
25 Pounds

**We Still Have A Generous Supply of Items At 10c**

## PRODUCE

**POTATOES, Idaho, 44c**  
10 Lbs.  
**GRAPES, Tokay, lb. 10c**  
**Tomatoes, No. 1 Colorado, 17c**  
Lb.  
**APPLES, Extra Red, 15c**  
Delicious, Lb.  
**LETTUCE, Head . 10c**  
**ORANGES, Dozen . 23c**

## MEAT

**ROAST BEEF, lb. . 39c**  
**CLUB STEAK, lb. . 49c**  
**BACON, Sliced, lb. . 75c**  
**FRYERS, Dressed and 69c**  
Drawn, Lb.  
**Brisket Stew, lb. . 25c**

*Last one! Am I lucky!*

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